

Appl. No. 10/806,555  
Docket No. 9586L  
Amdt. dated 3/21/07  
Reply to Office Action mailed on 1/16/07  
Customer No. 27752

#### AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

##### Listing of Claims:

1. (Currently Amended) A non-steeped corn blend, comprising:
  - a. non-steeped non-gelatinized corn material;
  - b. non-steeped pre-gelatinized corn material; and
  - c. calcium hydroxide pH-increasing-agent.
2. (Original) A method for making a masa-type dough, wherein said method comprises:
  - a. providing the non-steeped corn blend of claim 1;
  - b. providing water; and
  - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
3. (Original) A masa-type dough, wherein said masa-type dough is made by a method comprising:
  - a. providing the non-steeped corn blend of claim 1;
  - b. providing water; and
  - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
4. (Original) A food product, wherein said food product is made by a method comprising:
  - a. providing the masa-type dough of claim 3;
  - b. forming a food piece from said masa-type dough; and
  - c. cooking said food piece to form a food product.

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5. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing non-steeped non-gelatinized corn material;
- b. providing non-steeped pre-gelatinized corn material;
- c. providing pH increasing agent; and
- d. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, and calcium hydroxide ~~pH-increasing agent~~ to form a dough;

wherein said method does not include a steeping step.

6. (Original) A masa-type dough, wherein said masa-type dough is made according to the method of claim 5.

7. (Original) A food product, wherein said food product is made by a method comprising:

- a. providing the masa-type dough of claim 6;
- b. forming a food piece from said masa-type dough; and
- c. cooking said food piece to form a food product.

8. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing non-steeped non-gelatinized corn material;
- b. providing non-steeped pre-gelatinized corn material;
- c. providing pH increasing agent;
- d. providing a corn masa product, wherein said corn masa product is selected from the group consisting of corn masa, corn masa flour, and mixtures thereof; and
- ~~d-e.~~ mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, calcium hydroxide ~~pH-increasing agent~~, and corn masa product to form a dough;

wherein said method does not include a steeping step.

9 - 14. (Cancelled)